



Lunch Menu Food Served 12pm – 1.30pm (ish)

Light Bites

Nibbles Sharing Platter (Chili and Honey Roasted Nuts, Marinated Olives, Vegetable Crisps, Artisan Bread)	£11
Chicken, Pancetta & Mushroom Risotto Balls with Basil Mayo and Red Onion Jam	£7
Cream of Tomato Soup with Basil Oil & Mini Bread Loaf	£5
Curried Sweet Potato Samosas with Mint and Mango Yoghurt	£6.50
Crispy Calamari with Sweet Chilli and Coriander Mayo	£8.50
Baked Cornish Brie Fondue With Onion Chutney & Crusty Bread	£6.50
Creamy Garlic Mushrooms on Toast with Rocket	£5.50
Mulled Wine poached pear, Cornish Blue Cheese, Rocket and Walnut Salad with Port Syrup	£6
Smoked Mackerel & Spring Onion Pate with Baked Croutes	£7
Locally Caught Plaice Goujons with Lemon & Chive Mayo	£7

Sides per Portion

Onion Rings	£3
Hand Cut Chips	£3
Garlic Bread	£3
Cheesy Garlic Bread	£3.50
Mixed Leaf Salad	£2

“Our food is prepared in a kitchen where nuts, gluten and other food allergens are present.

If you have a food allergy or intolerance, please speak to a member of staff about your requirements.

Written allergy information is available on request”.

Items in Green

2 Courses for £12 per person

3 Courses for £15 per person

(Offer only available at Lunchtimes)

Mains

Warne's Double Bacon Cheese Burger with Relish Hand Cut Chips, Coleslaw and Dressed Leaves	£11
Battered Cod with Hand Cut Chips, Crushed Peas and Tartar Sauce	£12
Chicken Tikka Masala with Coriander Scented Basmati Rice And a Spiced Flatbread	£12
Roasted Butternut Squash and Chick Pea Tikka Masala with Coriander Scented Basmati Rice and a Spiced Flatbread	£11.50
Pan Fried Fillets of Sea Bass with Olive Crushed New Potatoes, Fennel, Oven Dried Tomatoes and Basil Oil	£15
Baked Fillet of Cod with Sauté New Potatoes, Creamed Leeks, Butternut Squash & Pesto	£13
10oz Sirloin Steak with Hand Cut Chips, Crushed Peas Oven Dried Tomatoes and Onion Rings	£19
Mushroom, Spring Onion and Cheddar Potato Bake with Oven Dried Tomatoes and Dressed leaves	£10.50

A lot of our main courses are served on wooden boards, which get warm but not roasting hot, if you would prefer your food served on a Hot Plate please inform the waiting staff when ordering.

Desserts

Warm Sticky Toffee Pudding with Clotted Cream and Toffee Sauce	£6
Warm Milk Chocolate & Praline Custard Pot With Honeycombe Ice Cream and Shortbread Biscuits	£6
Rhubarb Cheesecake in a Glass	£6
Chocolate Brownie Ice Cream Sundae	£6
Mixed Berry Eton Mess	£6
Selection of Callestick Farm Ice Creams	£4.50